

1. Fill beans



2. Fill water



3. Switch on

If not in use:
press «Stand by»

Save energy!



4. Observe display

WARMING UP ... ▶ wait...

or **RINSING** ▶ Place cup under nozzle

or **ENERGY SAVING** ▶ Press «Stand by»

5. Ventilate

After a long period of non-use



Place receptacle
under nozzle



Draw off hot water until
no more air escapes

Prewarm cups

Switch on cup warmer
-> see «programming»

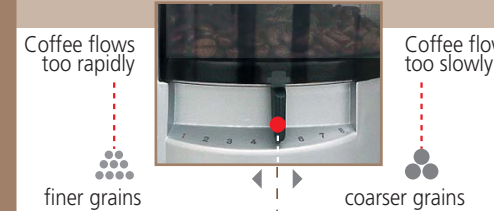
ADJUSTMENT

Filling quantities <-> Adjust cup sizes

- Place cup(s) beneath nozzle
- Press and hold desired button
- Release button when correct amount is reached
-> Amount remains stored!

Coarseness

Adjust only when grinding unit is running



only when required



PREPARE



1



Start programming

Button «Menu»

Button **esc** = cancel

Button **ent** = confirm

Start programming
(press button for 3 seconds
while machine is switched on)

Espresso

Coffee

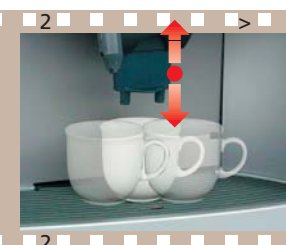
Large coffee

2

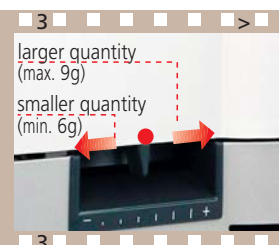
BEAN COFFEE



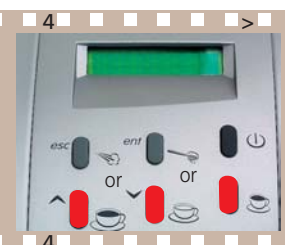
1 Place cup(s) under nozzle
Different cup sizes are possible



2 Adjust coffee outlet
Height of outlet is adjustable



3 Select amount of powder
- for weak coffee min. 6g
- für strong coffee max. 9g



4 Select the desired coffee
for 1 cup ▶ press 1 x
for 2 cups ▶ press 2 x



5 Remove cup(s)

Improve froth (Crema)

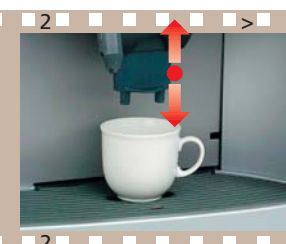
- Use another coffee mixture (appropriate coffee sort for fully automatic espresso machine)
- Use fresh roasted coffee beans
- Change the grade of grinding

Coffee grounds are biodegradable!

PREGROUND COFFEE



1 Place cup(s) under nozzle
Different cup sizes are possible



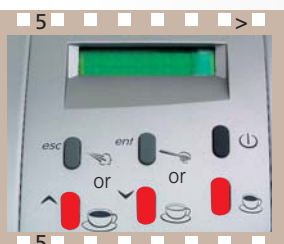
2 Adjust coffee outlet
Height of outlet is adjustable



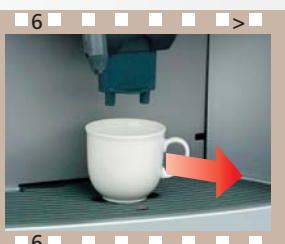
3 Fill in «Powder coffee»
Max. 1 measuring dipper (= 1 cup)
Never use instant coffee!



4 Select «Powder coffee»



5 Select desired coffee
press only 1x !



6 Remove cup

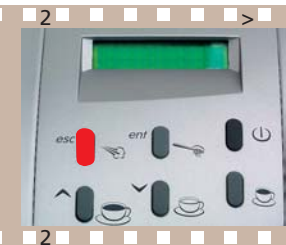


Add frothed milk

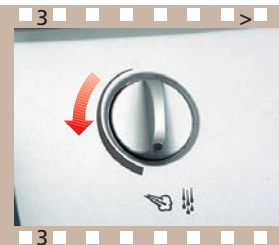
CAPPUCCINO



1 Fill 1/3 cup with cold milk



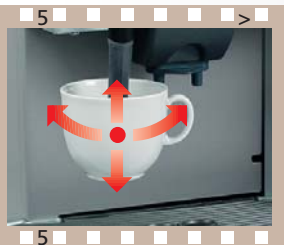
2 Select steam
Wait till display
«WARMING UP...» disappears



3 Start preparation
- Purge leftover water
- Close turning knob



4 Place cup under nozzle
- Immerse nozzle 3-4 cm
deep in milk
- Open turning knob



5 Froth up milk
- Move cup while frothing ...



6 End preparation and
remove cup

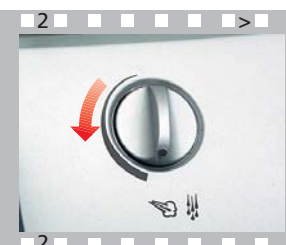


7 Clean nozzle with damp
cloth, so that the froth does
not dry on nozzle

STEAM



1 Dampf anwählen
Wait till display
«WARMING UP...» disappears



2 Start preparation
- Purge leftover water
- Close turning knob



3 Place cup under nozzle
- Immerse nozzle 3-4 cm
deep in liquid
- Open turning knob



4 Rotate beverage while
frothing



5 End preparation and
remove cup

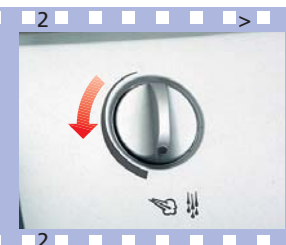


6 Clean nozzle with damp cloth,
so that the froth does
not dry on nozzle

HOT WATER



1 Place cup under hot water
nozzle



2 Draw off hot water



3 End preparation



4 Remove cup

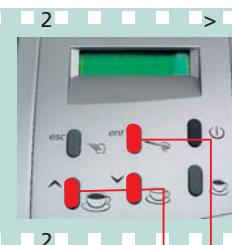
For coffee after drawing off CAPPUCCINO/STEAM

Press steam button and draw of 1 cup of hot water.
Thus the water temperature is brought back to the regular temperature for coffee preparation.
See page 6; deaerate (STARTING)

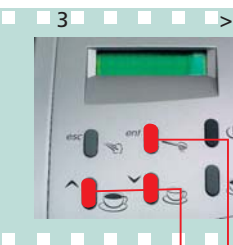
Start programming



1 Start programming
Press button for 3 seconds
Confirm selection
Cancel selection
Exit program
Browse menus



2 Function
search select



3 Adjustment...
search select +
store

PROGRAMMING

Language -> Starting page 6	LANGUAGE	Deutsch - ITALIANO - FRANCAIS... Select the desired language
Rinse machine Only components of the outlet area	RINSING	ON - OFF If the function is activated, the parts of the coffee outlet area are rinsed automatically.
Water hardness -> Starting page 6	WATER HARDN.	Hardness 1 - ... 2 - ... 3 - hardness 4 Regulate the degree of water hardness by means of test procedures.
Preheat cups	CUP HEATER	ON - OFF Switch on heating plate for cups and place cups on top
Temperature	TEMPERATURE	MINIMUM - LOW - MEDIUM - HIGH - MAXIMUM Select temperature according to your taste
Prebrewing	PREBREWING	ON - OFF - LONG Activating this function gives the coffee a superb taste and full flavor.
Pregrinding	PREGRINDING	ON - OFF During preparation, the next portion of coffee will already be ground (reduces waiting time)
Number of brewings	TOTAL COFFEES	Counter allows to see the number of drinks that have been prepared.
Descale (automatic)	DESCALING	The descaling allows to remove the furring. Do not use VINEGAR, it could damage the machine.
Delete	SIGNAL. DESCAL.	Allows to switch off the DESCALE message, that appears on the display during the descaling.
Energy saving	TIMER	+ 15 minutes - 15 minutes Allows energy saving during breaks. The intervals vary from 15 minutes to 12 hours.
Rinsing cycle	RINSING CYCLE	Enables to remove the fat residuals of the coffee. The program is divided into 4 cycles.
Factory settings	FACTORY SETTINGS	This functions allows to reset the machine on the original settings made by the manufacturer.

4

5